



Cream of Chicken & Vegetable Soup

Wedge of Galia Melon with Pineapple & Mango Salsa

North Atlantic Shrimps with Celeriac, Apple & Walnut Salad, Marie Rose Sauce

Lyonnais Salad with Poached Egg, Crispy Bacon & Garlic Croutons

Chef's Chicken Liver Pâté with Orchard Relish & Melba Toast

Greek Salad of Cucumber, Vine Tomato, Bell Pepper, Black Olives & Feta Cheese

Bluebell Falls Goats Cheese, Red Onion & Pear Tartlet with Rocket Salad & Balsamic Dressing

• • • •

Ring Farm Roast Chicken with Herb Stuffing, French Beans & Roast Potatoes

Baked Beef & Wexford Cheddar Lasagne with Garlic Bread

Homemade Beef Burger with Vine Tomatoes, Sautéed Onions & Potato Wedges

Mellow Chicken Fillet Curry with Pilaf Rice, Crispy Poppadum & Mango Chutney

Pan Fried Fillet of Plaice with Mushy Peas & Tartar Sauce

Duncannon Natural Smoked Haddock with Spinach, Poached Egg & Onion Velouté

Rosti Potato Pancake with Grilled Asparagus, Golden Courgette & Cherry Tomatoes (V)

• • • •

Warm Bread & Butter Pudding with Whipped Ice Cream

Dark Chocolate & Hazelnut Torte with Chocolate Sauce & Salted Caramel Ice Cream

Citrus Lemon Gateau with Red Berry Coulis & Raspberry Sorbet

Whipped Vanilla Ice Cream with Chocolate Sauce

Tea & Coffee served in the Ivy Room

€24.00 per person

*All Allergen information available from your waiter

Beef Served in this Hotel is of Irish Origin ONLY

MOBILE FREE ZONE